

A La Carte Menu



厨师





CHEF'S RECOMMENDATIONS	PER ORDER
砂煲香蒜红烧西班牙花腩 Braised Iberico Pork Belly and Whole Ga Chef's Special Sauce in Claypot	\$48 rlic with
X0酱粉丝生虾煲 Wok-fried 'Live' Prawn with XO Sauce an Glass Noodles in Claypot	\$58 nd
砂煲腊味饭 Claypot Rice with Assorted Preserved Chinese Sausages	\$88
XO 酱龙虾炒萝卜糕 Stir-fried Lobster and Radish Cake with Homemade XO Chilli Sauce	\$118
极品酱炒南非鲜鲍鱼 Stir-fried South African Fresh Abalone w Homemade XO Chilli Sauce	\$128 vith (3pcs)
砂煲龙虾玉带鸳鸯泡饭 Poached 'Yuan Yang' Rice with Lobster and Scallops in Claypot	\$148

小菜

APPETISER		PER ORDER
岷江三拼 Min Jiang Appeti 金沙龙虾球 凤梨西施汁玉带 脆皮烧肉	iser Trio Deep-fried Lobster Medallion coated with Salted Egg Yolk Chilled Hokkaido Scallop with Pineapple Salsa Roasted Crispy Pork Belly	\$38 PER PERSON
C.	rbecued Ibérico Pork	\$28
脆皮烧肉 Crispy Roasted P	ork Belly	\$18
椒盐银针鱼 Crispy Silver Bait	Fish with Spiced Salt	\$16
咸蛋肉松金瓜条 Crispy Fried Pum and Pork Floss	pkin with Salted Egg Yolk	\$16
蒜泥白肉 Sliced Pork with and Garlic Sauce	Shredded Cucumber	\$16
岷江醉鸡 Drunken Chicker	n in Min Jiang Style	\$16
川式芝麻口水鸡 Chicken with Ses	same in Sichuan Style	\$16
凉拌鲍鱼仔海蜇 Chilled Baby Aba	花 Ilone and Marinated Jellyfish	\$32

温暖 汤类



SOUP	PER PERSON		
石锅京式鱼头汤 Double-boiled 'Song' Fish Head Soup Shanghai-style in Stone Pot (Subject to availability)	\$68 HALF HEAD	菠菜蟹肉带子豆腐羹 Thick Beancurd Soup with Crabmeat, Scallop and Spinach	\$20
京式菜胆干贝花胶汤 Pried Scallops and Tientsin Cabbage	\$58	金腿鸡茸玉环汤 Winter Melon filled with Chicken Double-boiled in Superior Soup and 'Kim Hua' Ham	\$20
虫草花干贝鲍鱼鸡汤 Double-boiled Abalone Soup with Dried Scallop, Cordyceps Flower and Chicken	\$32	京式鲜虾云吞鸡汤 题 Double-boiled Chicken Soup with Prawn Dumpling and Tientsin Cabbage	\$20
海味蟹肉鱼鳔羹 Braised Dried Fish Maw Soup with	\$22	岷江酸辣羹 圆 Min Jiang Hot and Sour Soup	\$16
Crabmeat, Conpoy and Sea Cucumber 酸菜红斑鱼片汤 Spicy Sliced Red Garoupa Soup	\$20	蟹肉粟米羹 Braised Crabmeat with Sweet Corn Soup	\$12
with Preserved Cabbage		每日保健老火汤 Soup of the Day	\$10



ABALONE / DRIED SEAFOOD

鱼鱼

	PERSON
澳洲青边鲍 图 Braised Whole Australian Green Lip Abalone	SEASONAL PRICE
鲍汁焖澳洲二头鲍 Slow-braised Australian 2-Head Abalone with Garden Greens	\$88
鲍鱼海参豆腐伴时蔬 Braised Whole Abalone with Sea Cucumber, Homemade Beancurd and Seasonal Vegetables	\$38
黑松露汁焖南非五头鲍 Slow-braised African 5-Head Abalone with Black Truffle Sauce	\$58
锦绣鲍丝酿油条 Deep-fried Stuffed Dough Sticks with Shredded Abalone and Enoki Mushroom	\$48 (S) \$96 (L)
鲍脯冬菇时蔬 Braised Sliced Abalone with Mushrooms and Seasonal Vegetables	\$58 (S) \$85 (M)
蚝皇海参扒冬菇 Braised Sea Cucumber with Mushrooms in Oyster Sauce	\$58 (S) \$85 (M)

PER



龙虾

'LIVE' LOBSTER PER 100G 澳洲龙虾 (须预定) **SEASONAL** Australian Lobster (Advance order required) PRICE 波士顿龙虾 (须预定) **SEASONAL** Boston Lobster (Advance order required) PRICE 本地龙虾 \$20 Local Lobster

姜葱焗 Baked with Ginger and Spring Onions 金银蒜蒸 Steamed with Minced and Fried Garlic 奶沙陈皮炒 Stir-fried with Tangerine Peel **Butter Crunch**

避风塘 Wok-fried Typhoon Style

煮法 COOKING STYLE

'LIVE' CRAB **PER 100G** 螃蟹 \$18 Crab

煮法 COOKING STYLE

姜葱焖米粉 Braised Rice Vermicelli with Spring Onions and Ginger 辣椒 Wok-fried with Chilli Sauce 黑胡椒 Wok-fried with Black Pepper 金沙 Wok-fried with Creamy Salted Egg Yolk

蒸/炸馒头 \$2 Steamed / Fried Bun PER PIECE (MIN. 2 PCS)







\$10

'LIVE' FISH	PER 100G
笋壳 Marble Goby (Soon Hock)	\$13
多宝鱼 Turbot Fish	\$22
星斑 Star Garoupa	\$15
东星斑 Coral Garoupa	SEASONAL PRICE
青衣(须预定) Green Wrasse (Advance order required)	SEASONAL PRICE

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'LIVE' PRAWN		PER 100G

煮法 COOKING STYLE

虾

Prawn

白灼 Poached 开边蒜茸蒸 Steamed with Minced Garlic

药膳醉虾 Drunken-style with Chinese Herbs X0酱粉丝煲 Wok-fried with XO Sauce and Glass Noodles in Claypot

椒盐 Crisp-fried with Salt and Pepper

煮法 COOKING STYLE

清蒸 Steamed with Superior Soya Sauce (Hong Kong-style)

家乡蒸 Steamed with Black Fungus in Superior Soya Sauce

豆酥蒸 Steamed with Soya Bean Crumbs 砂煲豆根焖 Braised with Bean Gluten in Claypot 榄格鲜百合角瓜炒 Stir-fried with Olive Luffa and Fresh Lily Bulb



SEAFOOD	PER ORDER
香橙汁炸鲈鱼扒	\$22 PER PERSON
剁椒豆豉蒸鲈鱼扒 Steamed Sea Perch Fillet with Homemade Chilli and Black Bean	\$22 PER PERSON
糖醋荔枝鱼片 Sweet and Sour Sliced Fish with Lychee	\$36 (S) \$54 (M)
酱烧大虾 Pan-fried King Prawn with Spicy Bean Sauce	\$18 PER PERSON
官保虾球 Sautéed Prawns with Dried Red Chilli	\$36 (S) \$54 (M)
干烧虾球 紧 Sautéed Prawns with Minced Garlic Chilli Sauce	\$36 (S) \$54 (M)
XO酱松菇芦笋鲜贝 Sautéed Fresh Scallops with Asparagus, Hon Shimeji Mushrooms in XO Sauce	\$52 (S) \$78 (M)



砂煲

CLAYPOT	PER ORDER
红烧鳝糊煲 Braised Eel in Garlic Sauce	\$32
姜葱焗原条笋壳 图 Baked Whole Marble Goby (Soon Hock) with Ginger and Spring Onion in Claypot	\$108
海鲜豆腐煲 题 Braised Beancurd with Assorted Seafood	\$38 (S) \$57 (M)
柱侯萝卜牛根腩煲 Slow-braised Beef Brisket, Tendon and Radish	\$40 (S) \$60 (M)



内类



MEAT	PER ORDER	京酱肉丝卷饼	\$36 (S)
化皮乳猪(须一天前预定) Roasted Crispy Skin Suckling Pig (Advance order of 1 day required)	SEASONAL PRICE	Sautéed Shredded Pork with Sweet Bean Sauce Served with Homemade Crepes	\$54 (M)
南乳去骨乳猪(须一天前预定) Roasted Deboned Suckling Pig seasoned with Fermented Bean	SEASONAL PRICE	秘制排骨 题 Braised Spare Rib in Chef's Blended Sauce	\$22 PER PERSON
Sauce (Advance order of 1 day required) 烧味拼盘 Barbecued Combination 黑豚叉烧 Barbecued Ibérico Pork	\$58 (S) \$116 (L)	洋葱烧汁香煎黑猪扒 Pan-seared Kurobuta Cutlet with Onions in Cantonese Style	\$18 PER PERSON
脆皮烧肉 Crispy Roasted Pork Belly 爱尔兰烤鸭 Roasted Silver Hill Irish Duck		胡麻酱香煎和牛伴沙律菜 M Pan-seared Wagyu Beef with Goma Sauce and Mixed Vegetable Salad	\$88
双葱松菇炒伊比利亚黑豚 Stir-fried Ibérico Pork with Duo of Onions and Hon Shimeji Mushrooms	\$40 (S) \$60 (M)	芦笋黑椒牛柳粒 Wok-fried Beef Cubes with Asparagus in Black Pepper Sauce	\$42 (S) \$63 (M)







銀線家會

POULTRY	PER ORDER
北京烤爱尔兰鸭 Roasted Silver Hill Irish Peking Duck Choice of second serving: 鸭丝焖伊面 Stewed Ee-fu Noodles with Shredded Duck 鸭松炒饭 Fragrant Fried Rice with Minced Duck 椒盐鸭架 Deep-fried Duck Bone with Salt and Pepper	\$128 WHOLE
爱尔兰烤鸭 🌃 Roasted Silver Hill Irish Duck	\$50 half \$98 whole
西施香芒爱尔兰鸭 Roasted Silver Hill Irish Duck Fillet with Sliced Mango in Sweet Plum Sauce	\$50 half \$98 whole
樟茶片鸭 圆 Camphor Tea Smoked Duck Fillet	\$40 half \$80 whole
蒙古杏片鸡 说 Mongolian Chicken with Almond Flakes	\$58 whole
淮盐吊烧鸡 Crispy Whole Chicken with Salt and Pepper	\$50 whole
腰果官保鸡丁 Wok-fried Diced Chicken with Dried Red Chilli and Cashew Nuts	\$30 (S) \$45 (M)
辣子鸡丁 题 Spicy Popcorn Chicken in Sichuan Style	\$30 (S) \$45 (M)

哪 茶 茶 豆腐

VEGETABLES / BEANCURD	PER ORDER
蟹肉竹笙酿金菇豆腐扒时蔬 Braised Crabmeat with Homemade Beancurd and Enoki Mushrooms stuffed in Bamboo Pith	\$14 PER PERSON (MIN. 2 ORDERS)
麻婆豆腐 Braised Beancurd with Minced Meat and Chilli Sauce	\$26 (S) \$39 (M)
樱花虾鲜冬菇扒澳洲菠菜 Braised Australian Spinach with Shiitake Mushrooms and Sakura Ebi	\$36 (S) \$54 (M)
干煸四季豆 W Wok-fried String Beans with Minced Meat	\$26 (S) \$39 (M)
渔香茄子 Stewed Eggplant with Minced Meat and Sichuan Chilli	\$26 (S) \$39 (M)
白松菇炒青龙菜 Stir-fried Chinese Chives with Hon Shimeji Mushrooms and Bean Sprouts	\$26 (S) \$39 (M)
香港芥兰/芦笋/西兰花/白菜苗 Hong Kong 'Kai Lan' / Asparagus / Broccoli / Baby 'Bak Choy' / 'Wa Wa Cai'	\$26 (S) \$39 (M)
煮法 COOKING STYLE 蚝皇 Oyster Sauce 蒜茸 Stir-fried with Minced Garlic 上汤 Poached with Superior Stock 清炒 Plain-fried	
煮法 COOKING STYLE 蒜片黑豚肉 Sautéed with Sliced Iberico Pork and Garlic	\$46 (S) \$69 (M)
牛肉片 Sautéed with Sliced Beef	\$38 (S) \$57 (M)
虾球 Sautéed with Prawns	\$48 (S) \$72 (M)
X0酱带子 Sautéed with Scallops and XO Sauce	\$52 (S) \$78 (M)







RICE / NOODLES	PER PERSON
姜葱菘菇开边龙虾焖生面 Stewed Egg Noodles with Half Lobster, Hon Shimeji Mushrooms, Ginger and Spring Onions	\$52
鲍鱼生虾捞面 题 Stewed Noodles with Abalone and Fresh Prawn	\$26
XO酱大虾焖伊面 Stewed Ee-fu Noodles with King Prawn in XO Sauce	\$18
鲍鱼海鲜泡饭 Poached Rice with Abalone and Seafood in Superior Broth	\$26

X0酱黑豚叉烧炒饭 Fried Rice with Iberico 'Char Siew' and Homemade XO Chilli Sauce	\$38 (S) \$57 (M)
宜宾芽菜蟹肉炒糙米饭 Fried Brown Rice with Fresh Crabmeat and Sichuan Fermented Mustard	\$38 (S) \$57 (M)
黑豚肉香煎低米粉 Pan-fried Vermicelli with Sliced Iberico Pork	\$40 (S) \$60 (M)
海鲜干炒面线 Stir-fried 'Mee Sua' with Seafood	\$30 (S) \$45 (M)
XO酱肉松茄子焖面卜 Stewed Noodles with Minced Meat and Eggplant in XO Sauce	\$28 (S) \$42 (M)
岷江炒面伴菜心 题 Stir-fried Noodles in Min Jiang-style	\$28 (S) \$42 (M)
韭黄干烧伊面 Braised Ee-fu Noodles with Yellow Chives and Straw Mushrooms	\$28 (S) \$42 (M)



CRISPY RICE	PER ORDER	
海鲜锅巴 Rice Crisp with Assorted Seafood	\$38 (S) \$57 (M)	
麻辣海鲜锅巴 Rice Crisp with Assorted Seafood in Sichuan Hot and Spicy Sauce	\$38 (S) \$57 (M)	
岷江海鲜锅巴 Rice Crisp with Assorted Seafood in Min Jiang Style	\$38 (S) \$57 (M)	



VEGETARIAN	PER ORDER
素锅贴 	\$9.80
Pan-fried Vegetarian Gyoza	(4pcs)
葱油饼 加	\$9.80
Deep-fried Sichuan Onion Pancakes	(4pcs)
烤素方 Vegetarian Peking Duck	\$22
虫草花竹笙素鸡汤 Double-boiled Vegetarian Chicken Soup with Cordyceps Flower and Bamboo Pith	\$18 PER PERSON
素酸辣羹 W	\$14
Vegetarian Sichuan Hot and Sour Soup	PER PERSON
上素炒四季豆	\$26 (S)
Stir-fried String Beans with Mushrooms	\$39 (M)
黑椒豆腐	\$26 (S)
Sautéed Beancurd with Black Pepper Sauce	\$39 (M)
腰果宫保素鸡 Sautéed Vegetarian Chicken with Dried Red Chilli	\$28 (S)
and Cashew Nuts	\$42 (M)
什菜锅巴	\$28 (S)
Rice Crisp with Mixed Vegetables	\$42 (M)
酸辣锅巴 聚	\$28 (S)
Rice Crisp with Sichuan Hot and Sour Soup	\$42 (M)
素粒炒饭 Vegetarian Fried Rice with Carrot and Mock Chicken	\$26 (S) \$39 (M)
松子橄菜素鸡炒糙米饭 紧 Fried Brown Rice with Mock Chicken, Pine Nuts and Preserved Olive Vegetables	\$28 (S) \$42 (M)
什菜脆生面	\$28 (S)
Crispy Noodles with Mixed Vegetables	\$42 (M)





然身 甜品

DESSERT	PER PERSON	杞子桂花糕 💹	\$12
红莲炖官燕	\$69	Chilled Osmanthus Jelly Cake with Wolfberries	(4PCS)
Double-boiled Bird's Nest			
with Lotus Seeds and Red Dates		四川锅饼	\$16
杏仁茶蛋白雪蛤官燕	\$58	Sichuan Red Bean Paste Pancakes	(12PCS)
Double-boiled Bird's Nest and Hasma with Egg White Almond Cream		紫薯香脆奶球 Deep-fried Purple Sweet Potato	\$22 PER ORDER (8PCS)
红莲炖雪蛤	\$20	Crispy Milk	(orC3)
Double-boiled Hasma with Lotus Seeds and Red Dates	Ψ20	榴梿布丁 版 Chilled Durian Pudding	\$16
雪蛤火龙果香茅冻 Chilled Hasma, Red Dragonfruit and Lemongrass Jelly with Honey Sea Coconut	\$16	榴梿糯米糍 以 Durian Glutinous Rice Ball	\$16 PER ORDER (4PCS)
Honey Sea Coconuc		杨枝甘露	\$10
椰盅牛油果咖啡雪糕	\$18	Chilled Mango Sago with Pomelo	•
Chilled Cream of Avocado with Coffee Ice Cream served in Young Coconut		龙眼豆腐 Chilled Beancurd with Longan	\$10
酥炸榴莲 Deep-fried D24 Durian Custard	\$18.80		